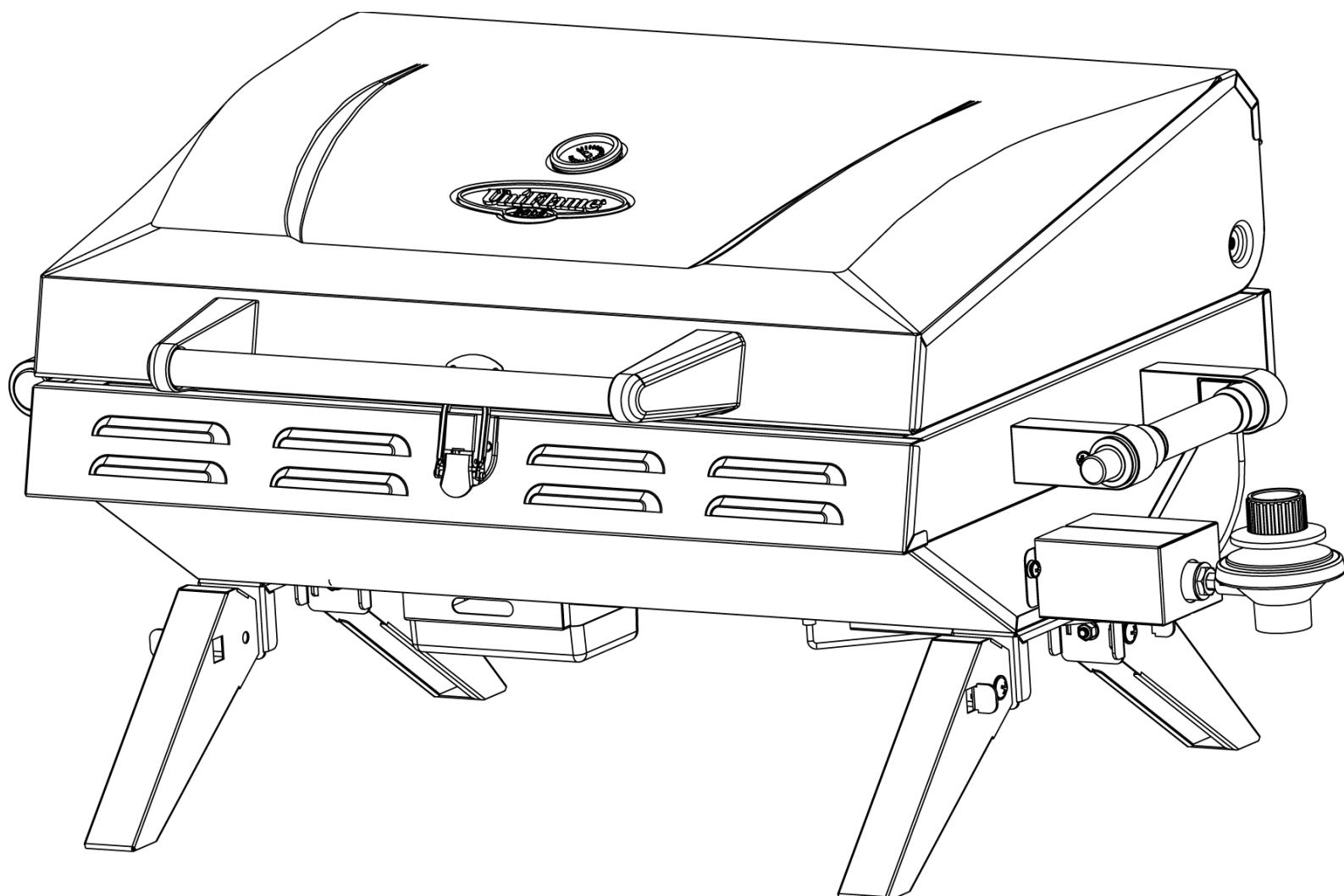


Outdoor LP Gas Barbecue Grill

Model No. HBT920W



WARNING

FOR YOUR SAFETY:

For Outdoor Use Only
(outside any enclosure)



WARNING

FOR YOUR SAFETY:

- 1. Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.**
- 2. Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.**
- 3. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.**

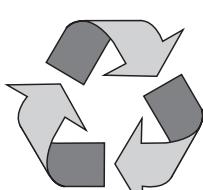
Save these instructions for future reference.
If you are assembling this unit for someone else,
give this manual to him or her to read and save
for future reference.

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The use and installation must conform with local codes or, in the absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1*, or *Propane Storage and Handling Code, B149.2*, or the *Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192*, and *CSA Z240 RV Series, Recreational Vehicle Code*, as applicable.

California Proposition 65: Chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm are created by the combustion of propane.



Made from 70% Bagasse

(Environmentally Friendly Sugar
Cane Pulp By-product)



Manufactured in China for:
Blue Rhino Global Sourcing, Inc
Winston-Salem, NC USA
1.800.762.1142, www.bluerhino.com

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HBT920W-OM-100 ES

**DANGER****If you smell gas -**

1. Shut off gas to appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

WARNING**FOR YOUR SAFETY**

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

**DANGER****Do not leave a lit grill unattended.****▲ DANGER:** Failure to follow the dangers, warning and cautions in this manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.**▲ WARNING:**

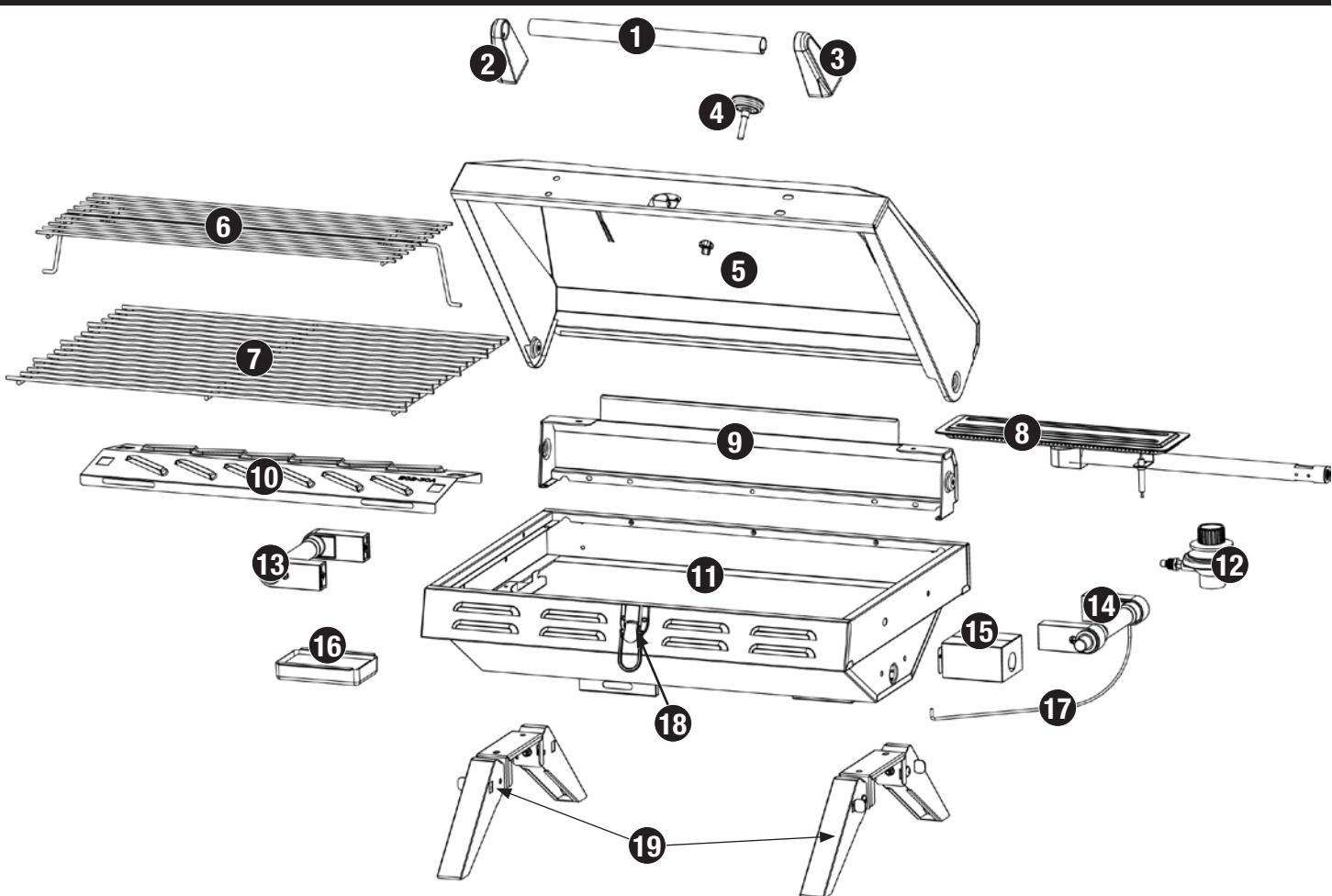
- ▲ This grill is for outdoor use only, and shall not be used in a building, garage, or any other enclosed area.
- ▲ This grill is NOT for commercial use.
- ▲ This is not a tabletop grill. Therefore, do not operate this grill on any type of tabletop surface
- ▲ This grill is for use with liquid propane (LP) gas only. The conversion to or attempted use of natural gas in this LP gas grill is dangerous and will void your warranty.
- ▲ **LP gas Characteristics:**
 - a. LP gas is flammable and hazardous if handled improperly. Become aware of the characteristics before using any LP gas product.
 - b. LP gas is explosive under pressure, heavier than air, and settles and pools in low areas.
 - c. LP gas in its natural state has no odor. For your safety, an odorant is added that smells like rotten cabbage.
 - d. Contact with LP gas can cause freeze burns to skin.
- ▲ LP gas tank needed to operate. Only tanks marked "propane" may be used.
- ▲ The LP gas supply tank must be constructed and marked in accordance with the *Specifications for LP gas Cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods; and Commission.*
- ▲ LP gas tank must be arranged for vapor withdrawal.
- ▲ Dented or rusted LP gas tanks may be hazardous and should be checked by your LP gas supplier prior to use.
- ▲ The LP gas tank should not be dropped or handled roughly.
- ▲ LP gas tanks must be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area. Your tank must never be stored where temperatures can reach over 125°F.
- ▲ Never attempt to attach this grill to the self-contained LP gas system of a camper trailer, motor home, or house.
- ▲ Do not store a spare LP gas tank under or near this appliance.
- ▲ The use of alcohol or prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- ▲ Never use charcoal, lighter fluid, lava rocks, gasoline, kerosene, or alcohol with this product.
- ▲ Your grill has been checked at all factory connections for leaks. Recheck all connections, as movement in shipping can loosen connections.
- ▲ Check for leaks even if your unit was assembled for you by someone else.
- ▲ Do not operate if gas leak is present. Gas leaks may cause a fire or explosion.
- ▲ You must follow all leak-checking procedures before operating. To prevent fire or explosion hazard when testing for a leak:
 - a. Always perform leak test before lighting the grill and each time the tank is connected for use.
 - b. Do not use or permit sources of ignition in the area while conducting a leak test. No smoking.
 - c. Conduct the leak test outdoors in a well-ventilated area.
 - d. Do not use matches, lighters, or a flame to check for leaks.
 - e. Do not use grill until any and all leaks are corrected.If you are unable to stop a leak, disconnect the LP gas supply. Call our customer care, gas appliance serviceman or your local LP gas supplier.
- ▲ Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- ▲ Keep all combustible items and surfaces at least 21 inches (53 cm) away from the grill at all times. DO NOT use this grill or any gas product under any overhead or near any unprotected combustible constructions.
- ▲ It is essential to keep the grill's valve compartment, burners, and circulating air passages clean. Inspect grill before each use.

- ▲ Do not alter grill in any manner. Any altering will void your warranty.
- ▲ Do not use the grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
- ▲ This grill should be thoroughly cleaned and inspected on a regular basis.
- ▲ Use only the regulator provided. Any replacement regulator shall be specified by the manufacturer.
- ▲ Use only Blue Rhino Global Sourcing, Inc. factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.
- ▲ Do not use this appliance without reading "Operating Instructions" in this manual.
- ▲ Do not touch metal parts of grill until it has completely cooled (about 45 min.) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).
- ▲ Do not install or use in or on boats or recreational vehicles.
- ▲ When cooking, fire extinguishing materials shall be readily accessible. In the event of an oil grease fire, do not attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
- ▲ Do not use grill in high winds.
- ▲ Never lean over the grill when lighting.
- ▲ Do not leave a lit grill unattended. Keep children and pets away from grill at all times.
- ▲ Do not attempt to move grill when in use. Allow the grill to cool (approximately 45 minutes) before moving or storing.
- ▲ Storage of grill indoors is permissible only if the tank is disconnected, removed from the grill and properly stored outdoors.
- ▲ While wearing a protective glove or mit, open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
- ▲ Do not attempt to disconnect the gas regulator from the tank or any gas fitting while the grill is in use.
- ▲ Disconnect cylinder when not in use.
- ▲ Always use your grill on a hard, non-combustable level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
- ▲ Do not use directly on wooden decks.
- ▲ Keep all electrical cords away from a hot grill.
- ▲ Do not use grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation.
- ▲ After a period of storage and/or nonuse check for leaks and burner obstructions.
- ▲ Failure to open lid while igniting the grill's burner, or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flame-up.
- ▲ If grill is not in use, the gas must be turned off at the supply tank.
- ▲ Never operate grill without heat plate installed.
- ▲ Always use a meat thermometer to ensure food is cooked to a safe temperature.
- ▲ Please use protective gloves when assembling this product.
- ▲ Do not force parts together as this can result in personal injury or damage to the product.
- ▲ Never cover entire cooking area with aluminum foil.
- ▲ Deaths, serious injury or damage to property may occur if the above is not followed exactly.

Parts List

1	Lid Handle Bar	55-07-700
2	Left Lid Handle Support	55-09-099
3	Right Lid Handle Support	55-09-192
4	Temperature Gauge	55-07-712
5	Lid	55-09-186
6	Warming Rack	55-09-191
7	Cooking Grid	55-09-180
8	Burner	55-09-179
9	Rear Panel	55-09-188
10	Heat Plate	55-09-183
11	Bottom Bowl	55-09-178
12	Regulator/Control Valve	55-14-986
13	Left Side Handle	55-09-185
14	Right Side Handle	55-09-189
15	Wind Guard	55-07-717
16	Grease Tray	55-09-181
17	Igniter Wire	
18	Lock	55-07-728
19	Leg (2)	55-07-698

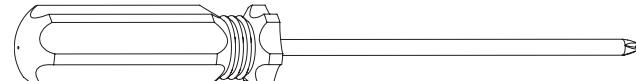
Exploded View



Hardware

A	Screw	M4x8 Nickel Plated Phillips Truss Head	7 pcs
B	Screw	M5x10 Nickel Plated Phillips Truss Head	4 pcs
C	Screw	M6x8 Nickel Plated Phillips Truss Head	1 pcs
D	Screw	M6x12 Nickel Plated Phillips Truss Head	8 pcs
E	Washer	ø4 Steel	5 pcs
F	Washer	ø5 Steel	4 pcs
G	Washer	ø6 Steel	9 pcs
H	Lock Washer	ø4 Steel	5 pcs
I	Lock Washer	ø5 Steel	4 pcs
J	Lock Washer	ø6 Steel	9 pcs
K	Pin	ø6 x 15 Zinc Plated	2 pcs
L	Cotter Pin	ø1.4 x 30 Steel	2 pcs

Tools Required for Assembly (Included)

#2 Phillips Head Screwdriver	1 pc
	

Assembly Instructions

1

DO NOT RETURN PRODUCT TO STORE.

For assistance call **1.800.762.1142** toll free. Please have your owner's manual and serial number available for reference.

For Easiest Assembly:

- To avoid losing any small components or hardware, assemble your product on a hard level surface that does not have cracks or openings.
- Clear an area large enough to layout all components and hardware.
- When applicable, tighten all hardware connections by hand first. Once the step is completed go back and fully tighten all hardware.
- Follow all steps in order to properly assemble your product.

To complete assembly you will need:

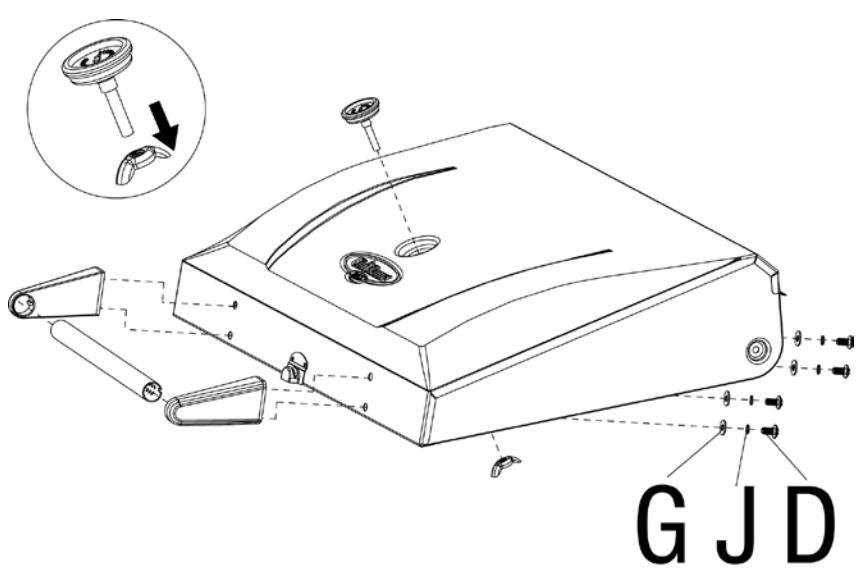
- (1) Leak Detection Solution (Instructions on how to make solution are included in "Operating Instructions" section)
- (1) 14.1 oz or (1) 16.4 oz LP gas tank.

Note: You must follow all steps to properly assemble grill.

Typical assembly: approximately 30 minutes.

2

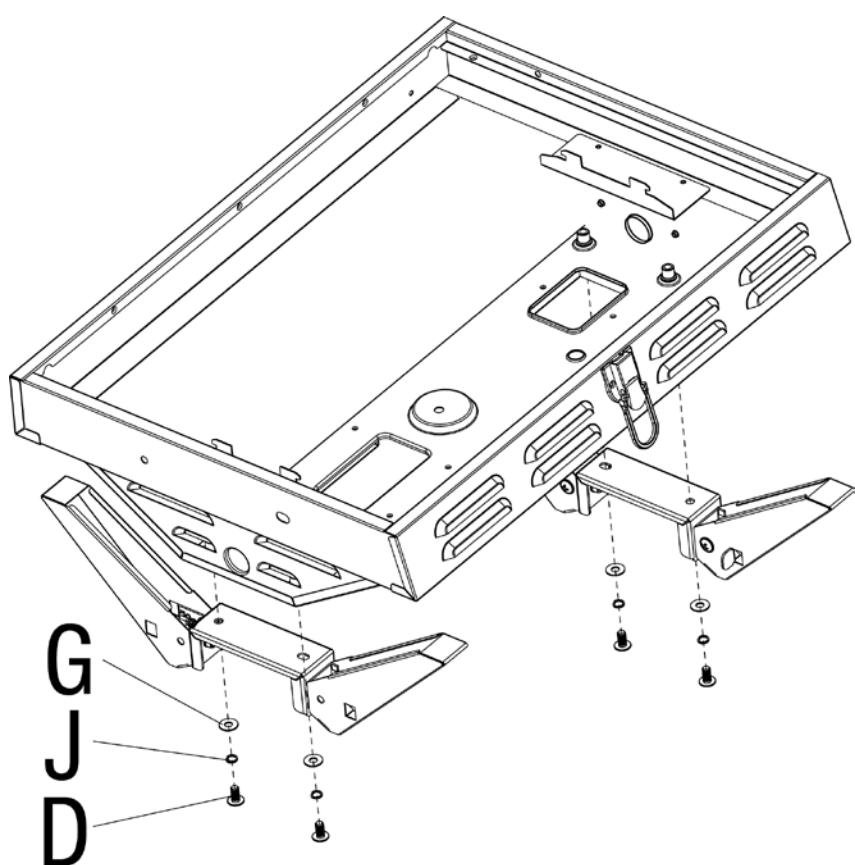
Attach Temperature Gauge and Lid Handle


G J D

D x 4 J x 4
G x 4

3

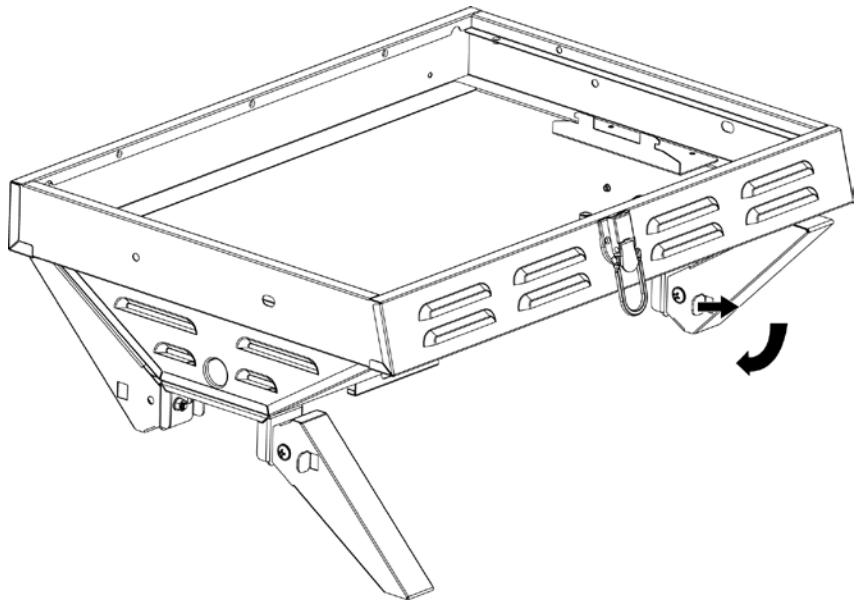
Attach Legs



D x 4 J x 4
G x 4

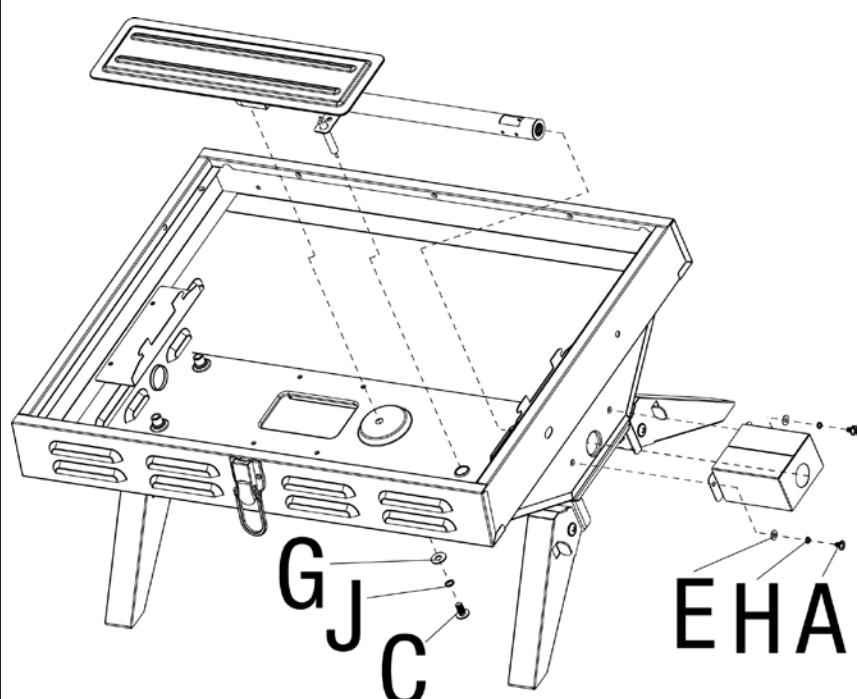
4

Unfold Legs



5

Attach Burner and Wind Guard



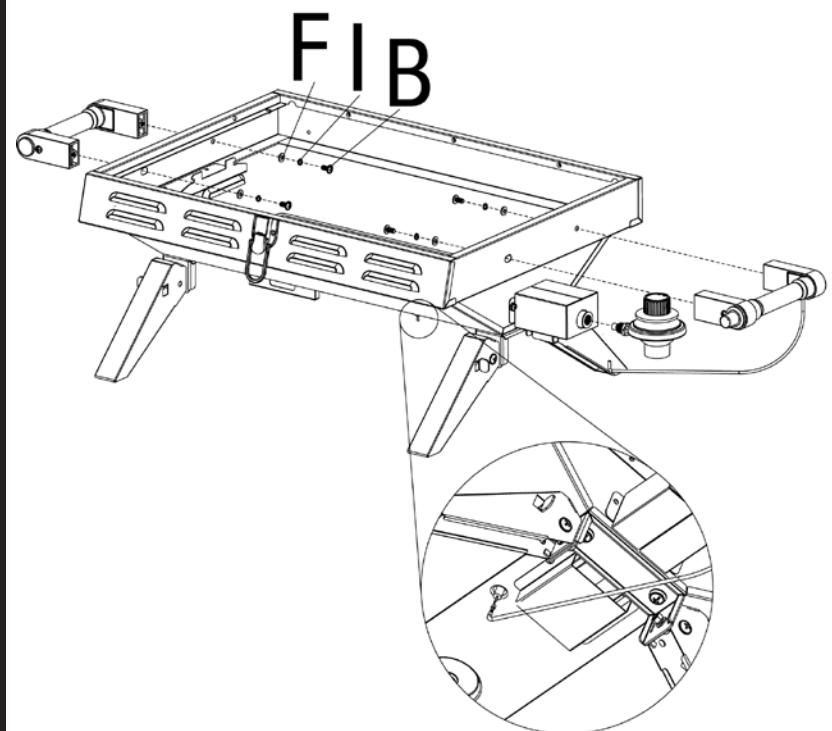
A		x 2
C		x 1
E		x 2

G		x 1
H		x 2
J		x 1

6

Attach Regulator/Control Valve, Side Handles and Igniter wire

Note: Once attached, the regulator/control valve will freely rotate to accomodate for the LP gas tank.

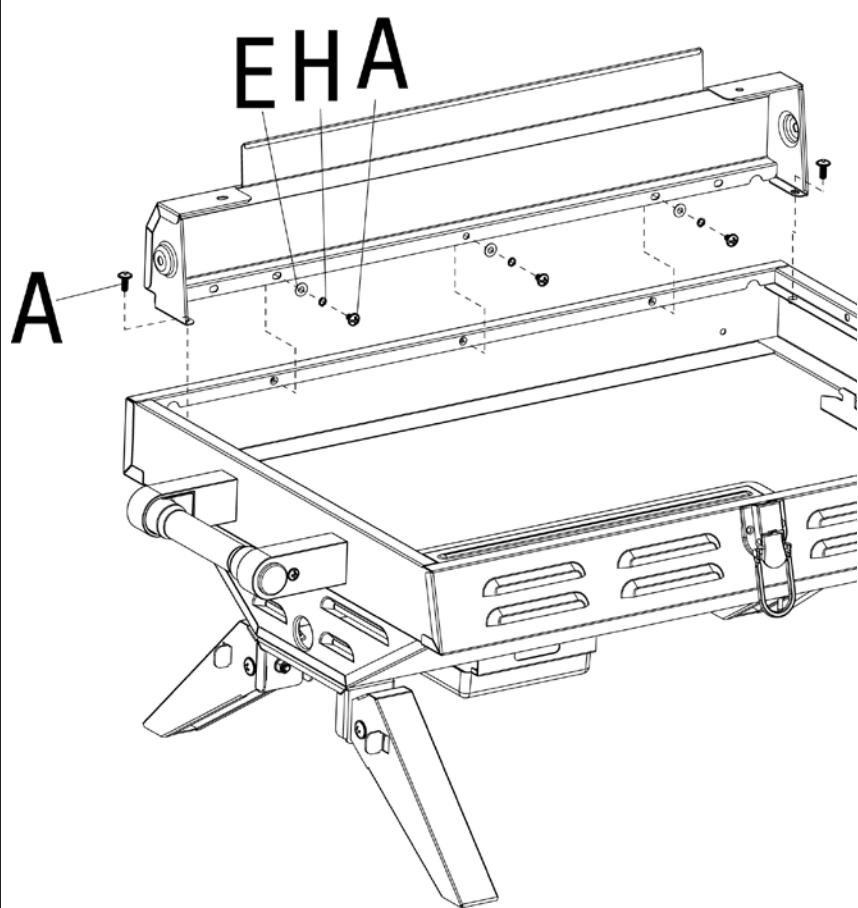


B		x 4
F		x 4

I		x 4
---	--	-----

7

Attach rear panel

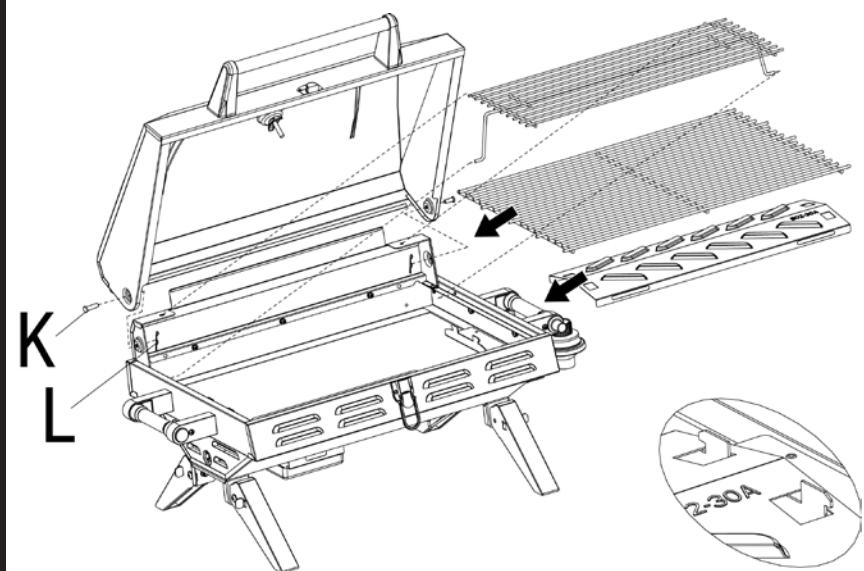


A		x 5
E		x 3

H		x 3
---	--	-----

8

Attach Lid and Insert Heat Plate, Cooking Grid and Warming Rack

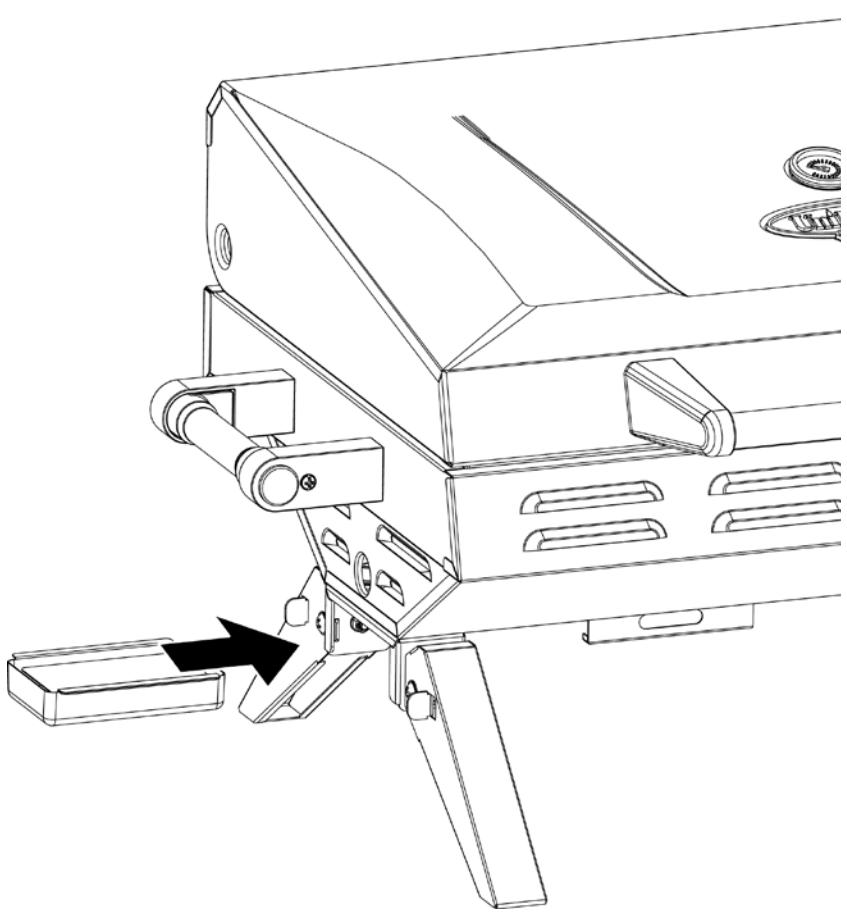


K		x 2
L		x 2

Assembly Instructions (continued)

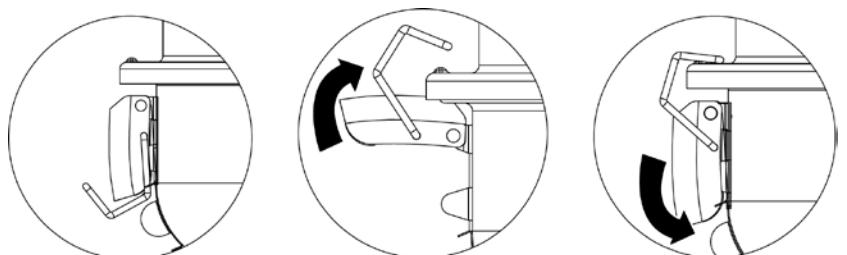
9

Insert Grease Tray

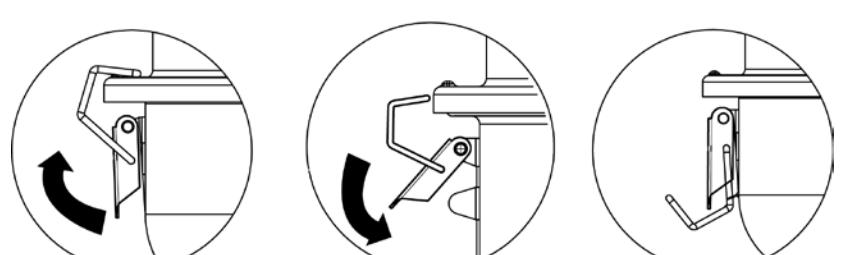


10

Lock Lid



Unlock Lid



Operating Instructions

This grill is designed to operate with a one pound 7-3/8" high disposable / 16.4 oz. or 14.1 oz. propane gas tank (DOT 39 Cylinder).

DO NOT ATTEMPT TO REFILL ANY ONE POUND (16.4 oz. or 14.1 oz.) PROPANE GAS TANKS!

Figure 1a

Figure 1b

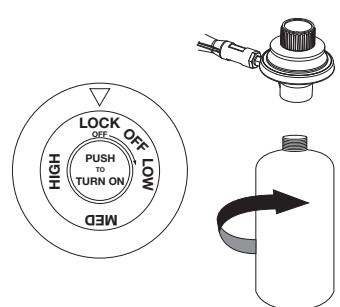


Figure 2

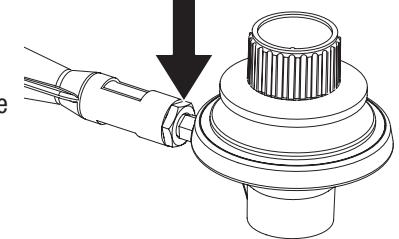


Figure 3

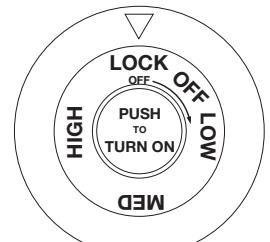


Figure 4

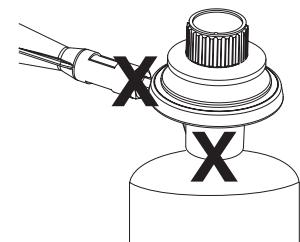


Figure 5

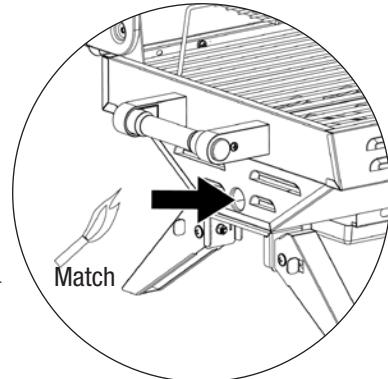
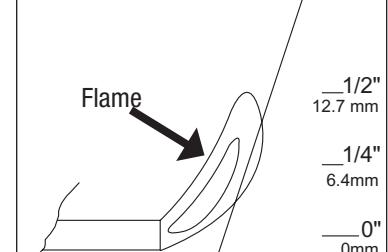


Figure 6



First Use

1. Make sure all labels, packaging and protective films have been removed from the grill.
2. Remove manufacturing oils before cooking on this grill for the first time, by operating the grill for at least 15 minutes on "HIGH" with the lid closed. This will "heat clean" the internal parts and dissipate odors.

Lighting

- ▲ **Caution: Keep outdoor gas cooking appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.**
- ▲ **Caution: Do not obstruct the flow of combustion and ventilation air.**
- ▲ **Caution: Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.**

1. Make sure all labels, packaging and protective films have been removed from the grill.
2. Open lid. **Attempting to light the burner with the lid closed may cause an explosion!**
3. Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest within and clog the burner / venturi tube at the orifice.
- ▲ **A clogged burner tube can lead to a fire beneath the appliance.**
4. Control knob must be in the "LOCK OFF" position. (Figure 3)
5. Turn the control knob to "HIGH"
6. Press the Igniter button repeatedly to light burner.
7. If ignition does not occur in 5 seconds, turn burner control knob OFF, wait 5 minutes and repeat lighting procedure.
8. If igniter does not light burner, use a lit match secured with the lighting rod provided to light burner manually. Access the burner through the hole in bottom bowl as indicated. (Figure 5)

9. Turn the grill to "LOW" and position the lit match near side of the burner.
- Important:** Always use the lighting rod provided when lighting burners with a match.
10. After lighting, observe the burner flame. Make sure all burner ports are lit and flame height matches illustration. (Figure 7)

Caution: If burner flame goes out during operation, immediately turn the gas "OFF" and open lid to let the gas clear for about 5 minutes before re-lighting.

Turning Off

1. Turn control knob to the "LOCK OFF" position.
2. Remove LP gas tank and properly store tank.

Cooking

1. Open lid and ignite burner per lighting instructions.
2. Close lid and preheat grill on "HIGH".
3. Adjust controls to desired temperature.
4. Wear protective gloves and use long handle tongs to place food onto cooking grids above the lit burners.
5. With lid open or closed, cook until desired internal food temperatures are achieved.
6. Turn grill "OFF" by turning control knob to the "LOCK OFF" position. Remove LP gas tank and properly store tank.

Tips for Better Cookouts and Longer Grill Life

1. For great recipes and tips, visit recipes.uniflame.com.
2. For food safety tips visit: http://www.fsis.usda.gov/Fact_Sheets/Barbecue_Food_Safety/
3. Use the upper cooking grid (warming rack) for keeping cooked food warm, toasting breads or cooking delicate foods in aluminum foil pouches.
4. To keep food from sticking to the grids, spray or coat with cooking oil before lighting.
5. To reduce flare-up keep grill clean, use lean cuts of meat (or trim fat) and avoid cooking on very high temperatures.
6. Place delicate foods like fish and vegetables in aluminum foil pouches and place on upper cooking levels (warming rack).
7. To avoid losing natural juices, use long handled tongs or spatulas instead of forks and turn foods over just once during cooking.
8. Enhance food flavors by using wood chips in smoker boxes or aluminum foil pouches. Follow the wood manufacturer's instructions.
9. Clean cooking grids and racks after every use with a quality grill brush designed for your grid material. Wear protective gloves and gently remove the build-up while grids are hot.
10. After every use, allow grill to cool. Then protect clean cooking grids with a light coat of cooking oil, empty grease pan (if included), wipe outside surfaces with a suitable kitchen cleaner and store in a cool dry place.
11. Visit websites like www.bluerhino.com, watch barbecue themed TV shows or purchase related barbecue cookbooks to learn more interesting tips.

Cleaning and Care

Caution:

- 1. All cleaning and maintenance should be done when grill is cool and with the fuel supply disconnected.**
- 2. DO NOT clean any grill part in a self cleaning oven. The extreme heat will damage the finish.**

Notices

- 1. Abrasive cleaners will damage this product.**
- 2. Never use oven cleaner to clean any part of grill.**
- 3. Do not clean any grill part in a self cleaning oven. The extreme heat will damage the finish.**
- 4. This grill should be thoroughly cleaned and inspected on a regular basis.**

Cleaning Surfaces

1. Wipe surfaces clean with mild dishwashing detergent or baking soda.
2. For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
3. Rinse clean with water.

Cleaning Burner

1. Turn gas off at the control knob and remove LP gas tank.
2. Remove regulator and wind guard.
3. Remove cooking grids and heat plate.
4. Disconnect wire from igniter.
5. Remove burner.
6. Clean inlet of burner with small bottle brush or compressed air.
7. Remove all food residue and dirt on burner surface.

Cleaning and Care

8. Clean any clogged ports with a stiff wire (such as an opened paper clip)
9. Inspect burner for any damage (cracks or holes). If damage is found, replace with new burner.
10. Reinstall burner. Reconnect igniter, wind guard, and regulator.
11. Replace heat plate and cooking grid
12. Preform leak test.

Product Registration

For faster warranty service, please register your product immediately at www.bluerhino.com or call 1.800.762.1142.

Limited Warranty

Blue Rhino Global Sourcing, Inc ("Vendor") warrants to the original retail purchaser of this product, and to no other person, that if this product is assembled and operated in accordance with the printed instructions accompanying it, then for a period of one (1) year from the date of purchase, all parts in such product shall be free from defects in material and workmanship. Vendor may require reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice. This Limited Warranty shall be limited to the repair or replacement of parts, which prove defective under normal use and service and which Vendor shall determine in its reasonable discretion upon examination to be defective. Before returning any parts, you should contact Vendor's Customer Service Department using the contact information listed below. If Vendor confirms, after examination, a defect covered by this Limited Warranty in any returned part, and if Vendor approves the claim, Vendor will replace such defective part without charge. If you return defective parts, transportation charges must be prepaid by you. Vendor will return replacement parts to the original retail purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service by you or any third party, or failure to perform normal and routine maintenance on the product as set out in this owner's manual. In addition, the Limited Warranty does not cover damage to the finish, such as scratches, dents, discoloration, rust or other weather damage, after purchase.

This Limited Warranty is in lieu of all other express warranties. Vendor disclaims all warranties for products that are purchased from sellers other than authorized retailers or distributors, including the warranty of merchantability or the warranty of fitness for a particular purpose. VENDOR ALSO DISCLAIMS AND ANY ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. VENDOR SHALL NOT LIABILITY TO PURCHASER OR ANY THIRD PARTY FOR ANY SPECIAL, INDIRECT, PUNITIVE, INCIDENTAL, OR CONSEQUENTIAL DAMAGES. Vendor further disclaims any implied or express warranty of, and assumes no responsibility for, defects in workmanship caused by third parties.

This Limited Warranty gives the purchaser specific legal rights; a purchaser may have other rights depending upon where he or she lives. Some jurisdictions do not allow the exclusion or limitation of special, incidental or consequential damages, or limitations on how long a warranty lasts, so the above exclusion and limitations may not apply to everyone.

Vendor does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment, and no such representations are binding on Vendor.

Blue Rhino Global Sourcing, Inc
Winston-Salem, North Carolina USA
(800) 762-1142



Troubleshooting

Problem	Possible Cause	Prevention/Cure
Burner will not light with match	No gas flow.	Check if LP gas tank is empty.
	Obstruction of gas flow.	Clear burner.
	Spider webs or insect nest in burner tube.	Clean burner tube.
	Burner ports clogged or blocked.	Clean burner ports.
Irregular flame pattern, flame does not run the full length of burner.	Burner ports are clogged or blocked.	Clean burner ports.
Flame is yellow or orange	New burner may have residual manufacturing oils.	Burn grill for 15 minutes with the lid closed.
	Spider webs or insect nest in burner tube.	Clean burner tube.
	Food residue, grease or seasoning salt on burner.	Clean burner.
Flame blow out	High or gusting winds.	Turn front of grill to face wind or increase flame height.
	Low on LP Gas.	Replace LP gas tank.
Flare-up	Grease buildup.	Clean grill.
	Excess fat in meat.	Trim fat from meat before grilling.
	Excessive cooking temperature.	Adjust (lower) temperature accordingly.
Persistent grease fire.	Grease trapped by food buildup around burner system.	Turn knobs to "LOCK OFF" position. Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts.
Flashback (fire in burner tube(s))	Burner and/or burner tube is blocked.	Clean burner and/or burner tube.
Inside of lid or cooking grid is peeling	Baked on grease buildup has turned to carbon and is flaking off.	Clean thoroughly.

For more assistance please visit us online at www.bluerhino.com or call 1.800.762.1142 for immediate assistance.

Resolución de problemas

Parafilia de gas propano para exteriores, modelo no. HR1920W



extremo dañara el termímetro.

3. Nunca use ninguna pieza de limpieza para limpiar la rejilla en un horno de limpieza automática. El calor

2. No utilice nunca productos limpiadores químicos para limpiar la rejilla de la parrilla.

1. No use productos de limpieza abrasivos pues dañarán este apartado.

A Precaución:

1. Todas las operaciones de limpieza y mantenimiento deben realizarse automáticamente. El calor extremo dañará el termómetro.

2. No limpie ninguna pieza de esta parrilla en un horno de limpieza propuesto líquido descometido.

con la parrilla fría y con el suministro de combustible del tanque de gas.

Limpieza y cuidado

1. Vea programas de televisión relacionados con la cocción de asados a la parrilla o compre

2. Las superficies exteriores de la cocina, vacíe la bandeja de la grasa (si esta viene incluida), limpie

3. Capa ligera de aceite de cocina sobre la bandeja de la grasa apropiada y guarde la

4. Despues de usarla deseche la parrilla se enfríe. Proteja las parrillas de cocción con una

5. Acumulación de residuos en las parrillas mantiene estan todavía calientes.

6. Disfeseada para el material de su parrilla. Use guantes de protección y remueve con cuidado la

7. Limpie las parrillas de cocción y las regillas después de cada uso con un cepillo de cebolla

8. Residuo de parrillas de aluminio. Si gira las instrucciones del fabricante de las astillas de madera

9. Ojos de cocilla de papel de aluminio. Siga las instrucciones del fabricante de las astillas de madera

10. Despues de usarla deseche la parrilla se enfríe. Proteja las parrillas de cocción con una

11. Vea programas de televisión relacionados con la cocción de asados a la parrilla o compre

12. Una vez que los asadores se enfríen, use tenacillas de mango largo o espátulas, en lugar

13. Coloque alimentos tales como pescado y legumbres en bolsas de papel de

14. Para evitar la grasa de acceso a la parrilla limpia, use cortes de carne sin

15. Para reducir el encendido de la grasa, mantenga la parrilla limpia, use cortes de carne sin

16. Coloque alimentos tales como pescado y legumbres en bolsas de papel de

17. Para evitar la grasa de acceso a la parrilla limpia, use cortes de carne sin

18. Residuo de parrillas de aluminio. Use tenacillas de mango largo o espátulas, en lugar

19. Para obtener excelentes recetas y sugerencias, visite [Factsheets/Barbecue](http://www.fsis.usda.gov/Factsheets/Barbecue/).

20. Para obtener excelentes recetas y sugerencias, visite [Factsheets/Uniflame](http://www.fsis.usda.gov/Factsheets/Uniflame/).

21. Para obtener excelentes recetas y sugerencias, visite [Factsheets/Uniflame](http://www.fsis.usda.gov/Factsheets/Uniflame/).

22. Para obtener excelentes recetas y sugerencias, visite [Factsheets/Uniflame](http://www.fsis.usda.gov/Factsheets/Uniflame/).

23. Use la rejilla de cocción de arriba (rejilla de calentamiento) para mantener calientes los

24. Para evitar que los asadores se peguen en las parrillas, aplique una capa de aceite de

25. Para reducir el encendido de la grasa, mantenga la parrilla limpia, use cortes de carne sin

26. Coloque alimentos tales como pescado y legumbres en bolsas de papel de

27. Para evitar la grasa de acceso a la parrilla limpia, use cortes de carne sin

28. Residuo de parrillas de aluminio. Use tenacillas de mango largo o espátulas, en lugar

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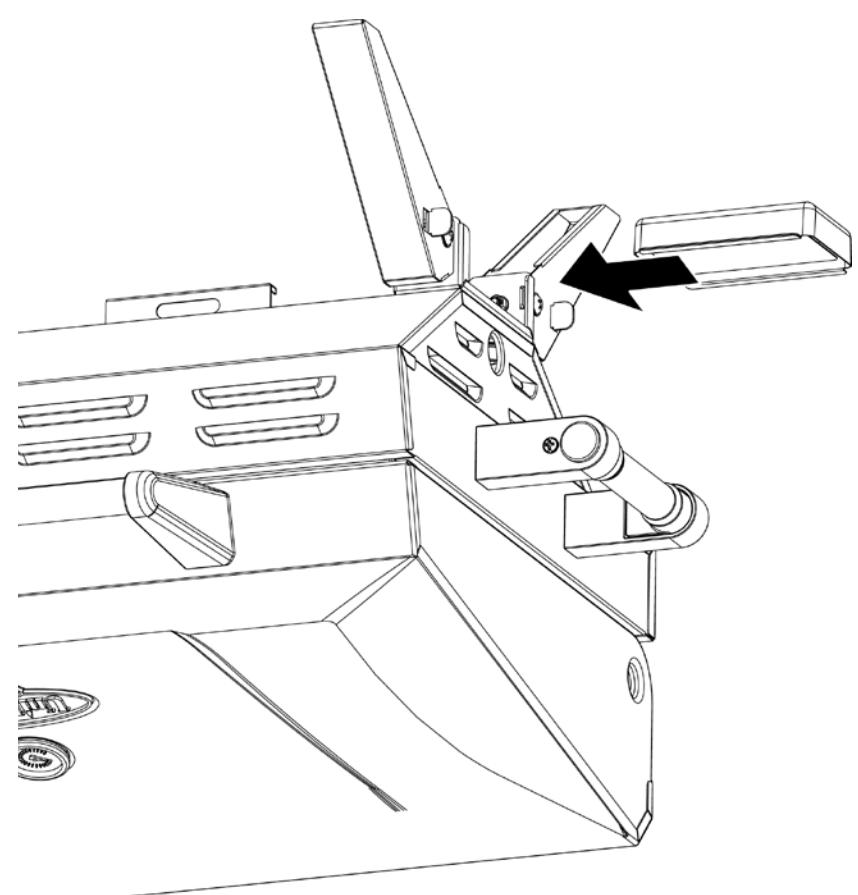
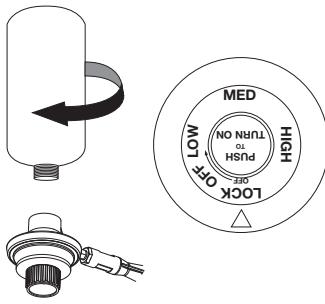
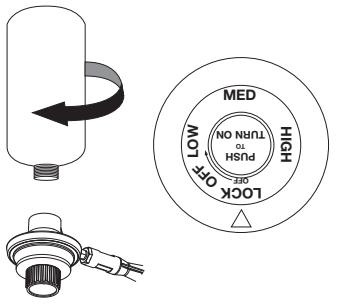
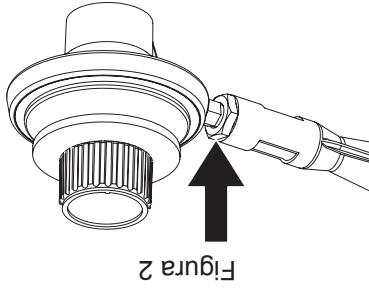
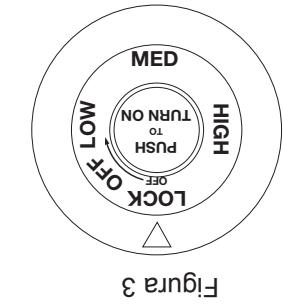
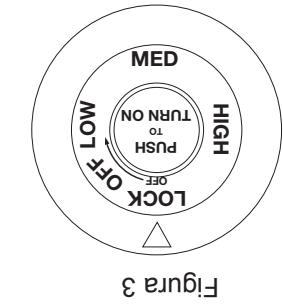
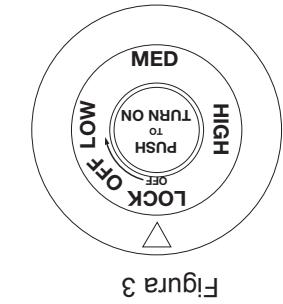
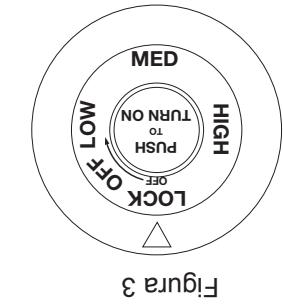
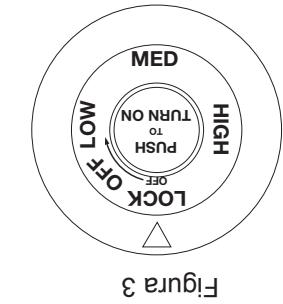
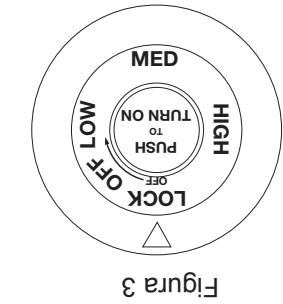
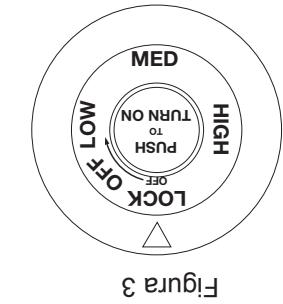
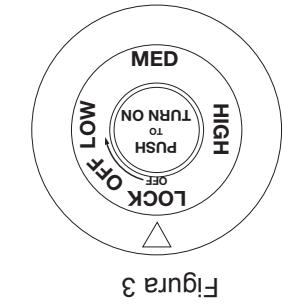
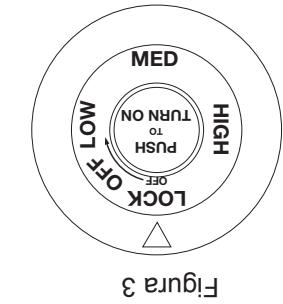
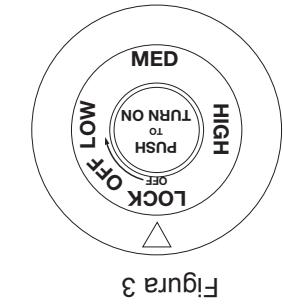
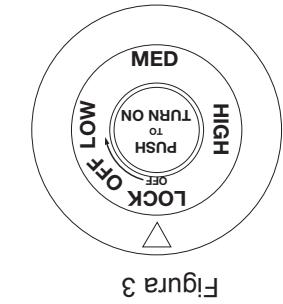
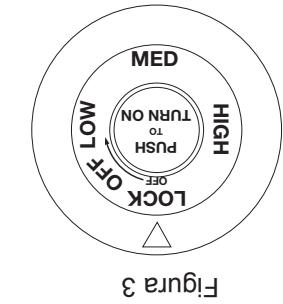
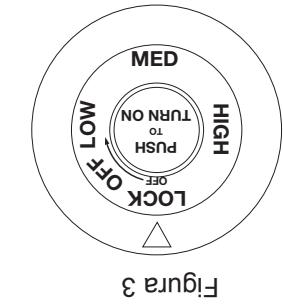
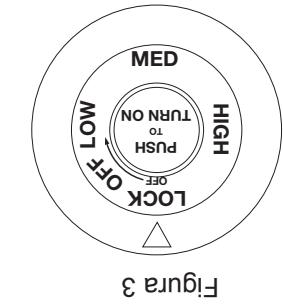
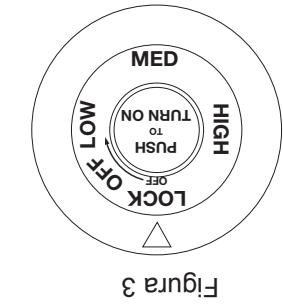
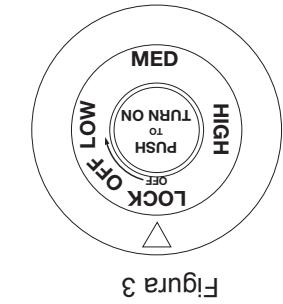
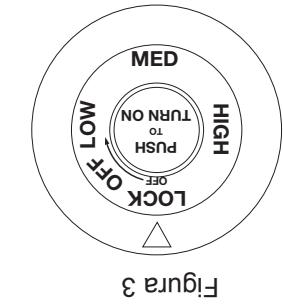
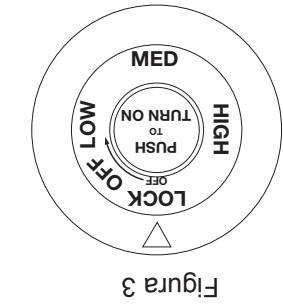
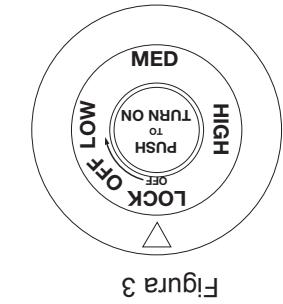
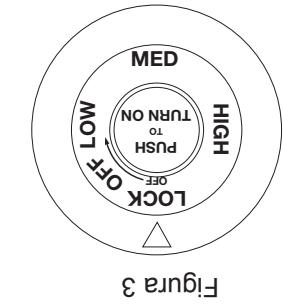
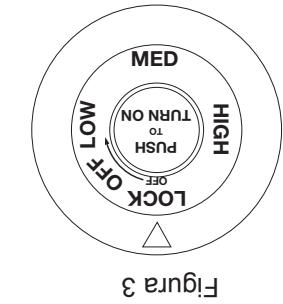
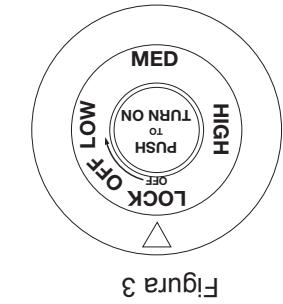
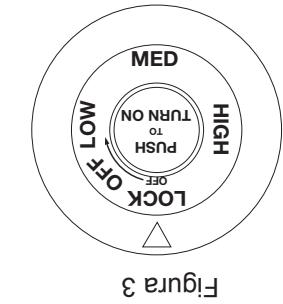
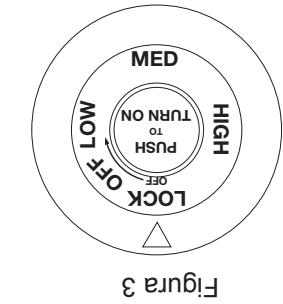
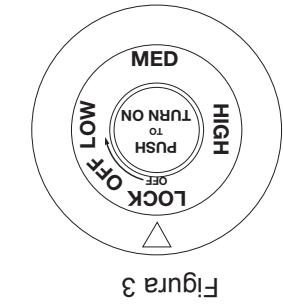
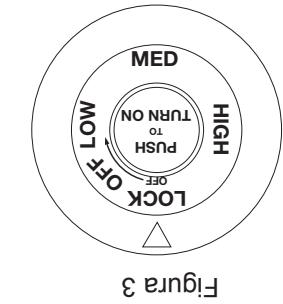
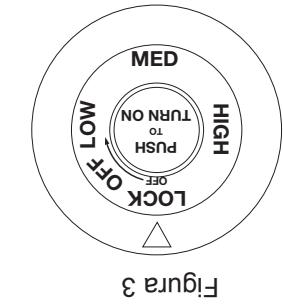
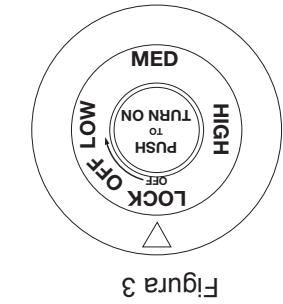
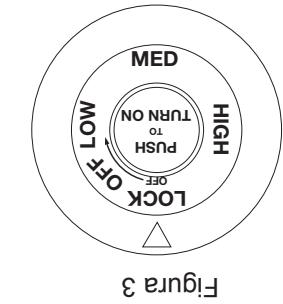
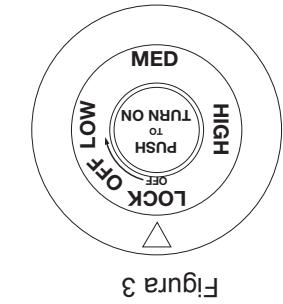
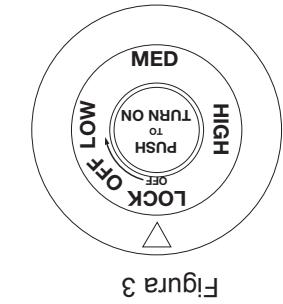
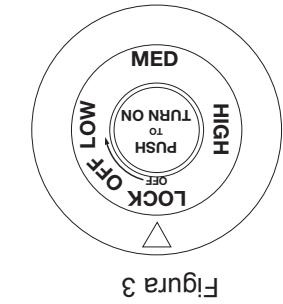
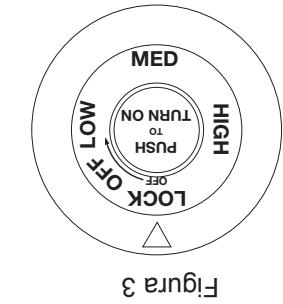
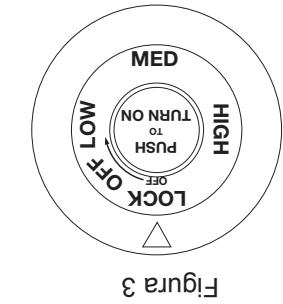
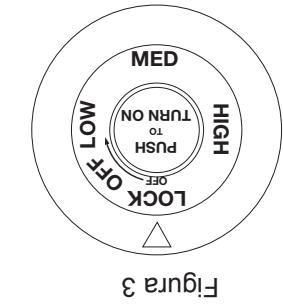
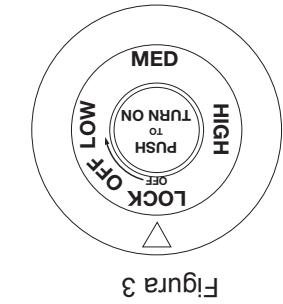
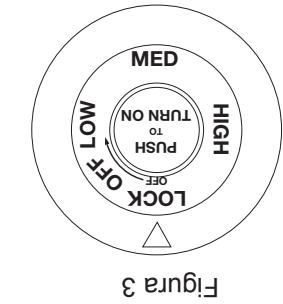
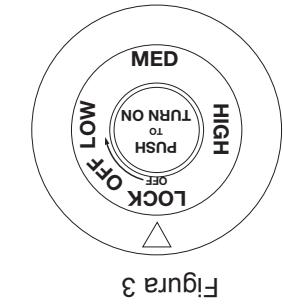
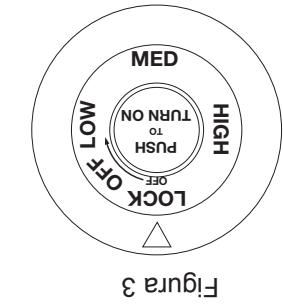
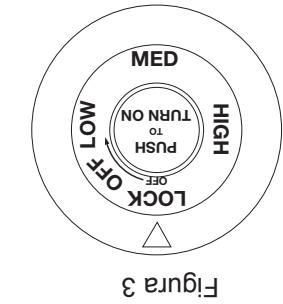
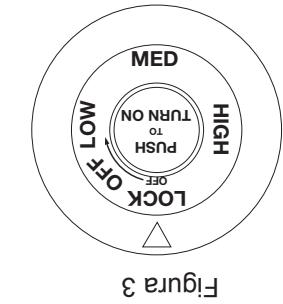
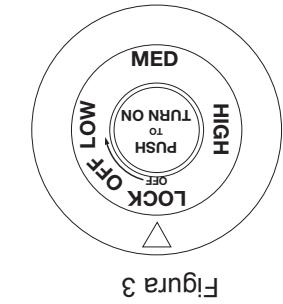
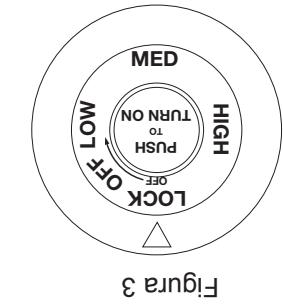
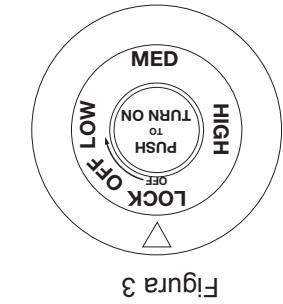
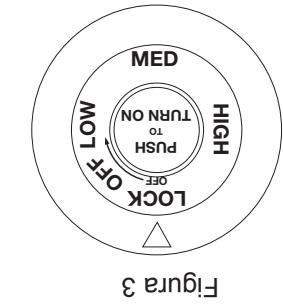
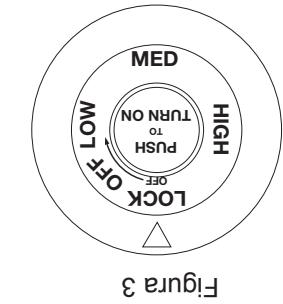
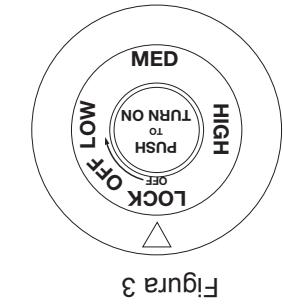
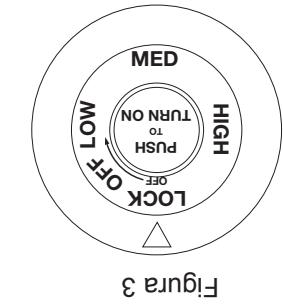
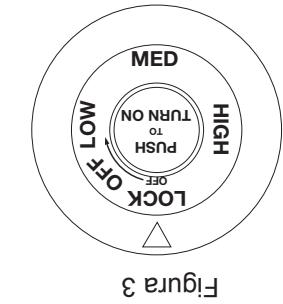
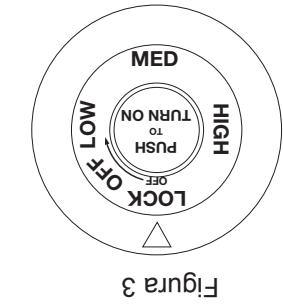
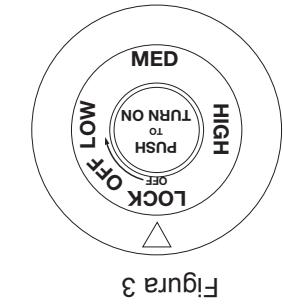
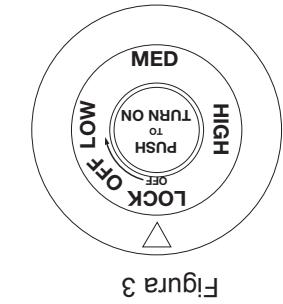
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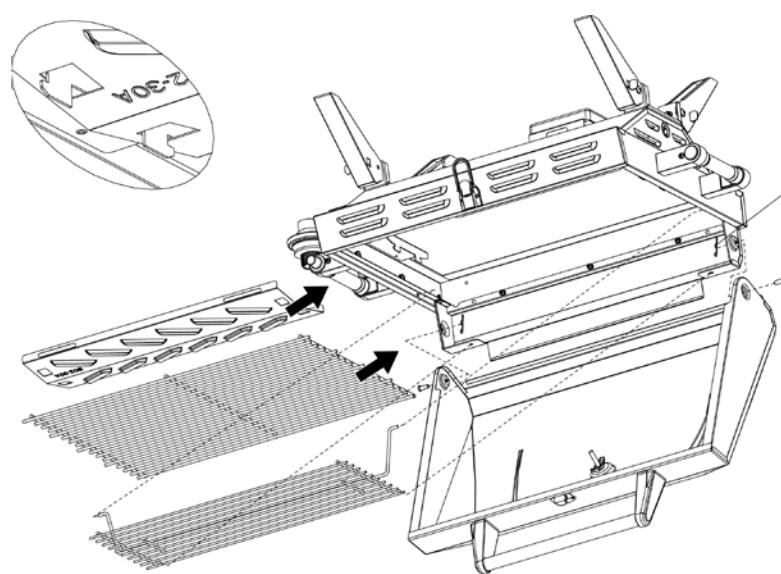
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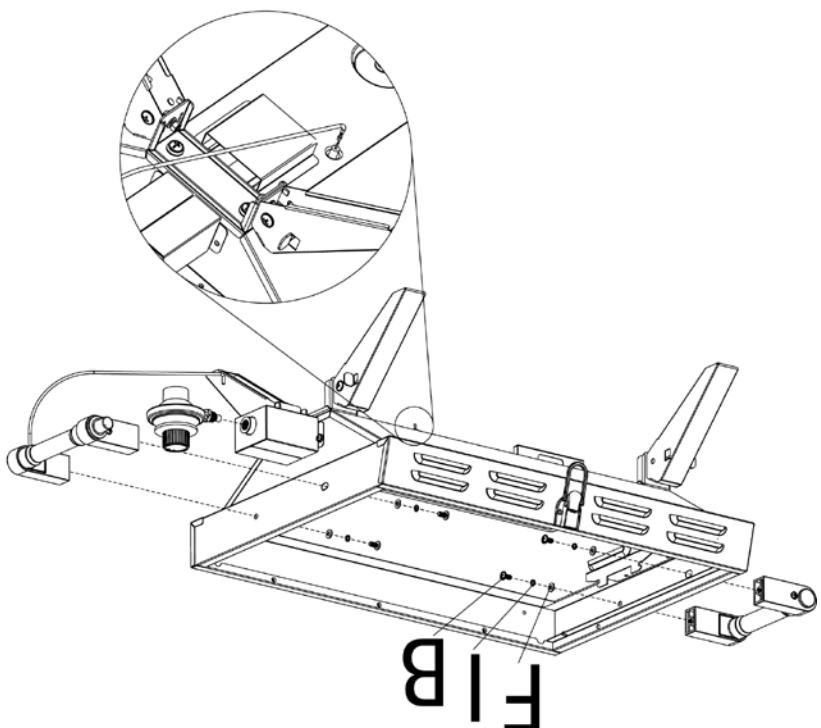
125. Coloque alimentos tales como pescado y legumbres en bolsas de papel de

Inserir la bandej para la grasa**Instrucciones de armado (continuación)****Figura 1b****Conectar el tanque de gas****Figura 1a****Conectar el tanque de gas****Figura 2****Comprobar si hay fugas****Figura 3****Conexiones del quemador****Figura 4****Conexión del regulador y del tanque de 1 libra****Figura 5****Posición del regulador y del tanque de 1 libra****Figura 6****Assegurese de que la conexión es segura****Figura 7****Verifique que la conexión es segura****Figura 8****Verifique que la conexión es segura****Figura 9****Verifique que la conexión es segura****Figura 10****Verifique que la conexión es segura****Figura 11****Verifique que la conexión es segura****Figura 12****Verifique que la conexión es segura****Figura 13****Verifique que la conexión es segura****Figura 14****Verifique que la conexión es segura****Figura 15****Verifique que la conexión es segura****Figura 16****Verifique que la conexión es segura****Figura 17****Verifique que la conexión es segura****Figura 18****Verifique que la conexión es segura****Figura 19****Verifique que la conexión es segura****Figura 20****Verifique que la conexión es segura****Figura 21****Verifique que la conexión es segura****Figura 22****Verifique que la conexión es segura****Figura 23****Verifique que la conexión es segura****Figura 24****Verifique que la conexión es segura****Figura 25****Verifique que la conexión es segura****Figura 26****Verifique que la conexión es segura****Figura 27****Verifique que la conexión es segura****Figura 28****Verifique que la conexión es segura****Figura 29****Verifique que la conexión es segura****Figura 30****Verifique que la conexión es segura****Figura 31****Verifique que la conexión es segura****Figura 32****Verifique que la conexión es segura****Figura 33****Verifique que la conexión es segura****Figura 34****Verifique que la conexión es segura****Figura 35****Verifique que la conexión es segura****Figura 36****Verifique que la conexión es segura****Figura 37****Verifique que la conexión es segura****Figura 38****Verifique que la conexión es segura****Figura 39****Verifique que la conexión es segura****Figura 40****Verifique que la conexión es segura****Figura 41****Verifique que la conexión es segura****Figura 42****Verifique que la conexión es segura****Figura 43****Verifique que la conexión es segura****Figura 44****Verifique que la conexión es segura****Figura 45****Verifique que la conexión es segura****Figura 46****Verifique que la conexión es segura****Figura 47****Verifique que la conexión es segura****Figura 48****Verifique que la conexión es segura****Figura 49****Verifique que la conexión es segura****Figura 50****Verifique que la conexión es segura****Figura 51****Verifique que la conexión es segura****Figura 52****Verifique que la conexión es segura****Figura 53****Verifique que la conexión es segura****Figura 54**



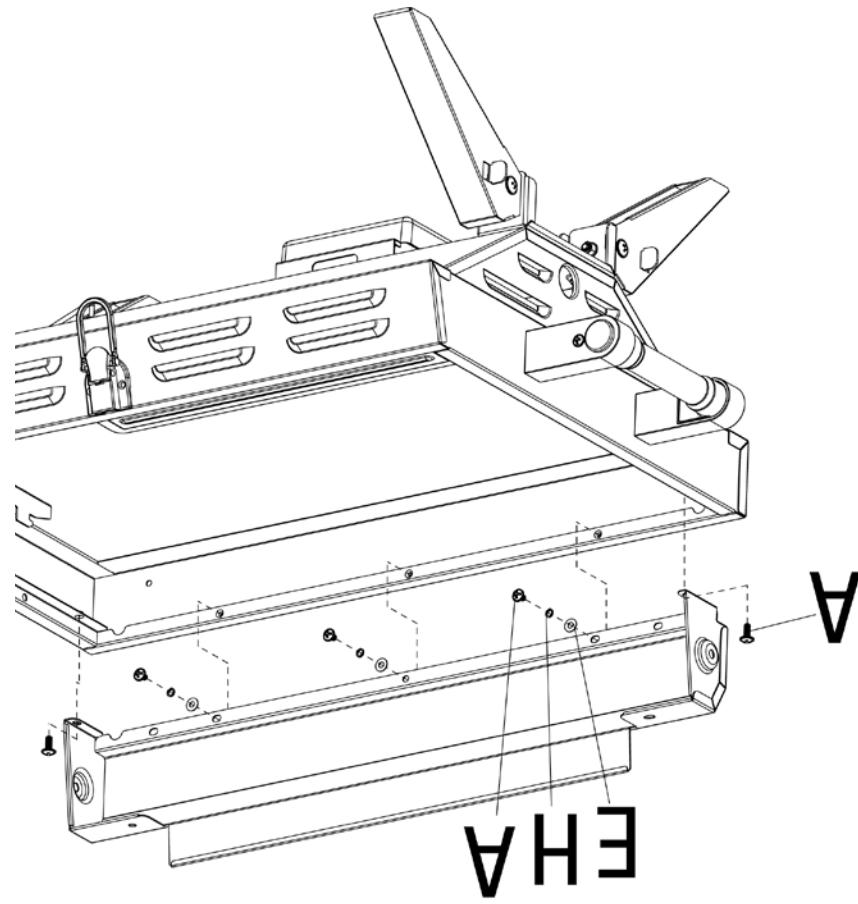
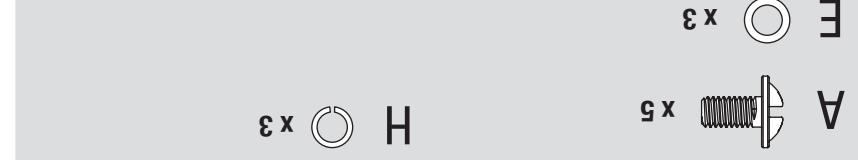
8

Fije la tapa y coloque la rejilla de calor, la rejilla de cocción y la rejilla de calentamiento.



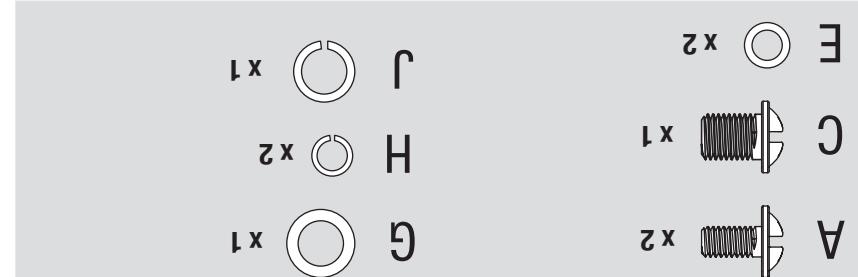
6

Fije el conjunto de regulador y válvula de control, las manijas laterales y el alambre del encendido.
Nota: Una vez fijado, el conjunto de regulador y válvula de control puede girar libremente para acomodar el tanque de gas propano líquido.

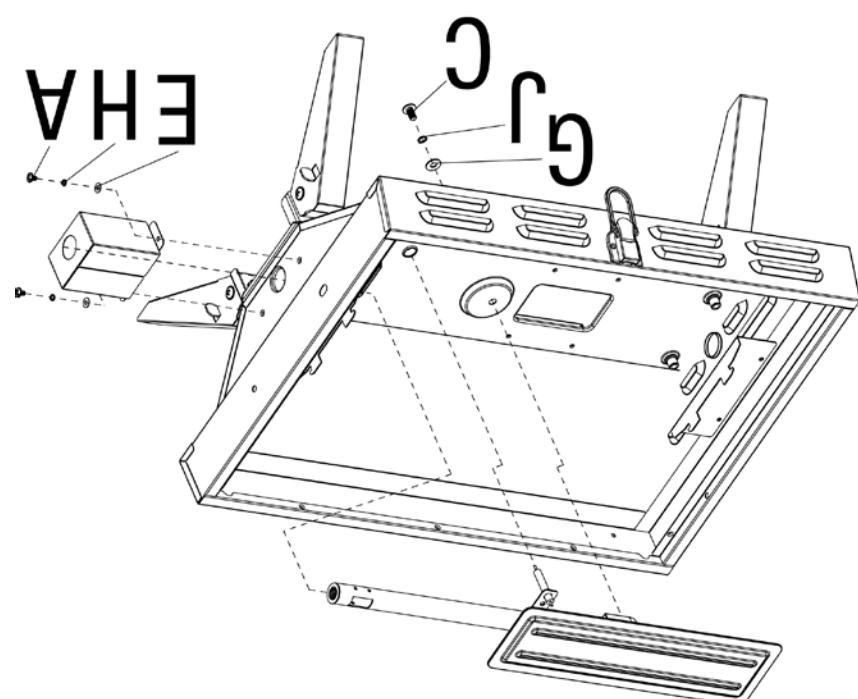


7

Fije el panel trasero



5



Fije el quemador y el resguardos contra el viento

NO DEVUELVA EL PRODUCTO AL LUGAR DE COMPRA.

Si necesita ayuda llame, sin cargo, al 1.800.762.1142. Por favor tenga a mano su manual y el número de serie de la unidad, para referencia.

Para facilitar el armado:

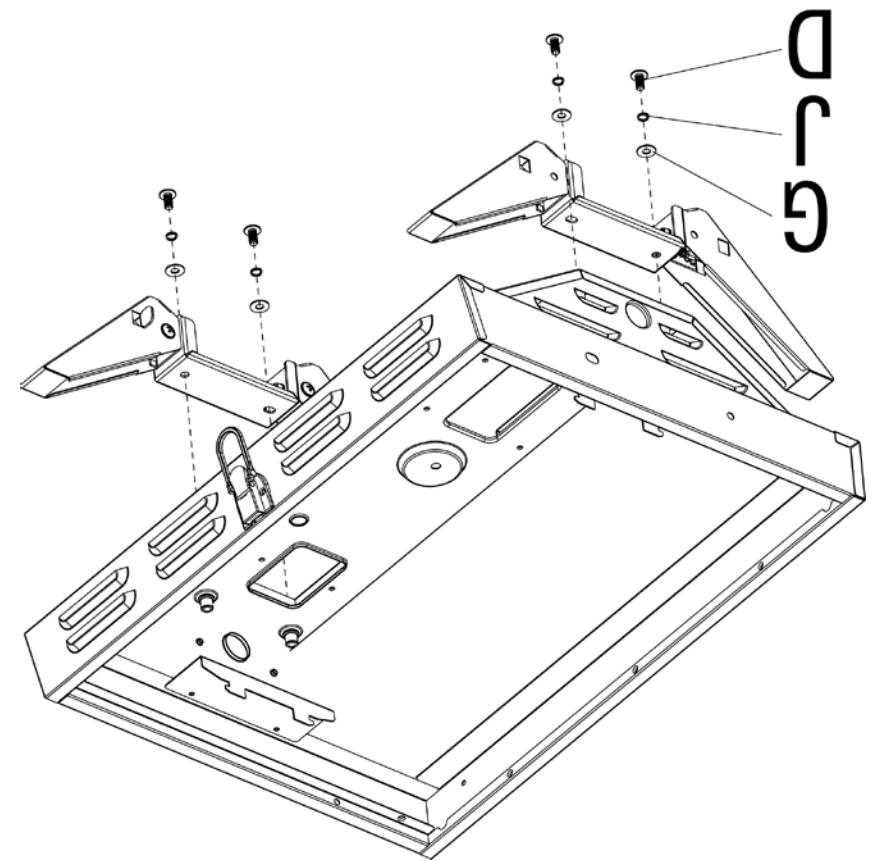
- Evite la pérdida de componentes pedidos o elementos de ferretería, armando el producto en un lugar de piso plano sin componentes y los elementos de ferretería.
- Despegue un área suficientemente grande para disponer todos los componentes en hendidjas.
- Cuando sea del caso, apriete a mano, en un principio, las conexiones de ferretería. Una vez que ha terminado el paso, apriete completamente todos los elementos de ferretería.
- Si gira todos los pasos en el orden indicado para armar debidamente esta unidad.

Tiempo de armado estimado: 30 minutos.

Nota: Es importante que siga en forma apropiada todos los pasos de armado de la parilla.

- (1) tanque de propano de 14,1 onzas o (1) tanque de 16,4 onzas (1 libra ó 465 g)
- (1) solución para detección de fugas. Las instrucciones sobre cómo preparar esta solución se encuentran en la sección "Instrucciones de operación".
- (1) solución para detección de fugas. Las instrucciones sobre cómo preparar esta solución se encuentran en la sección "Instrucciones de operación".

Para terminar el armado de la unidad necesitará:

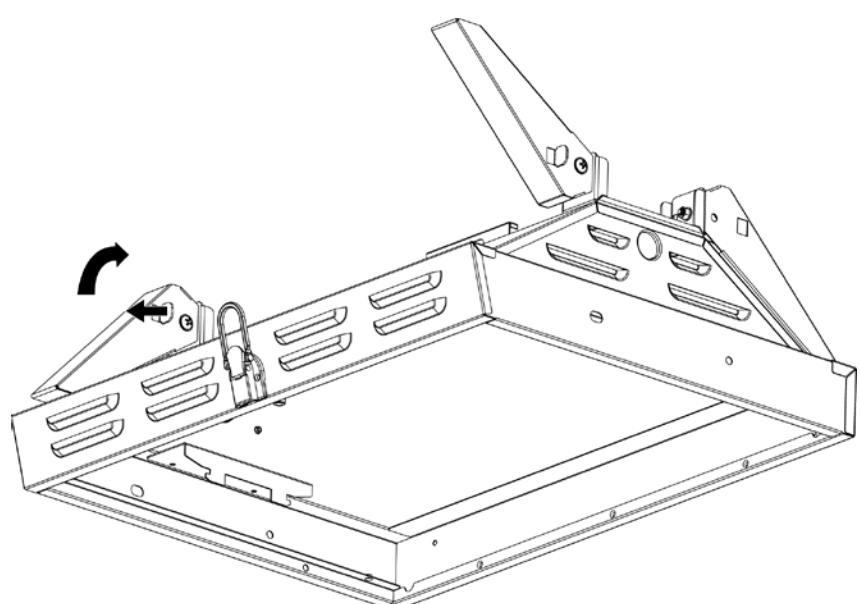


Fije las partes

3

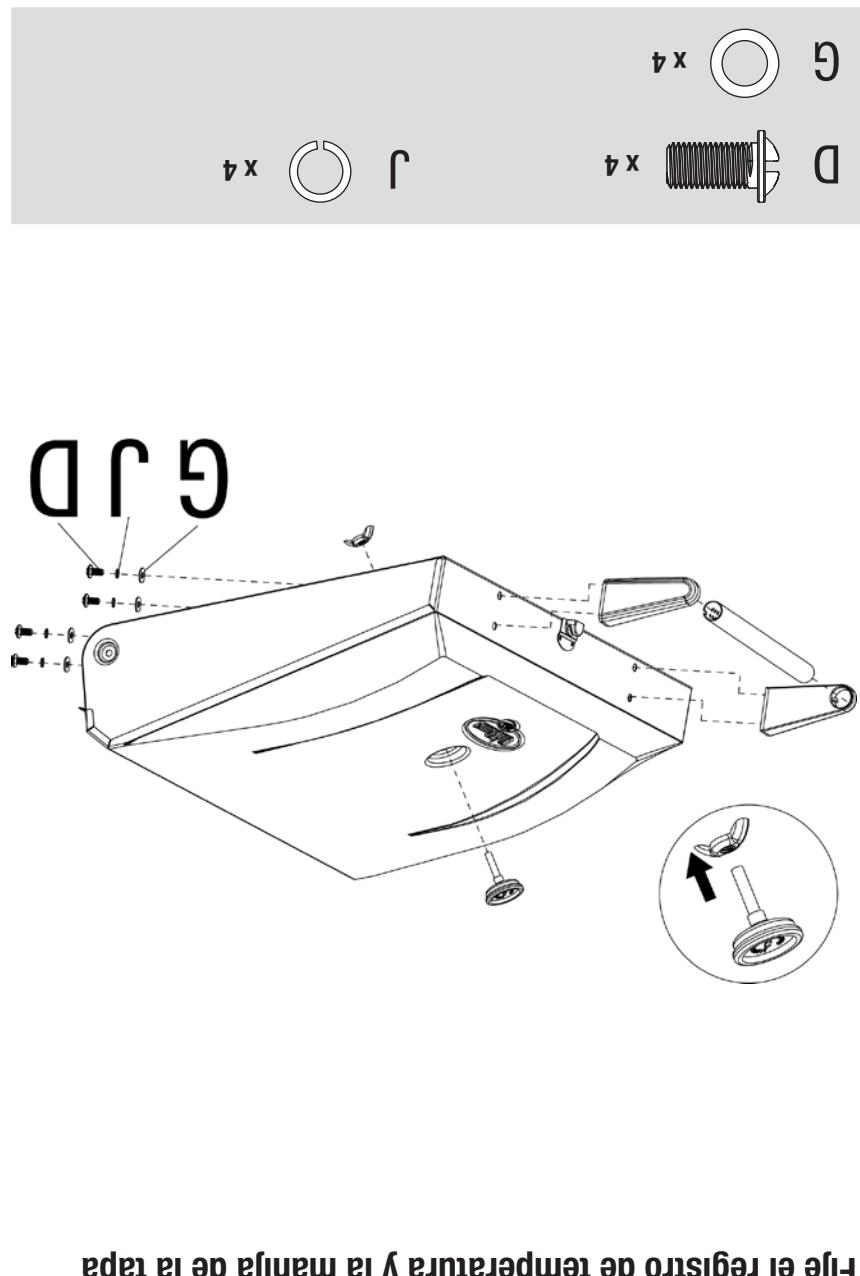
Desdoble las partes

4



Desdoble las partes

4



Instrucciones de armado

Parilla de gas propano para exteriores, modelo no. HBT920W



Uniflame

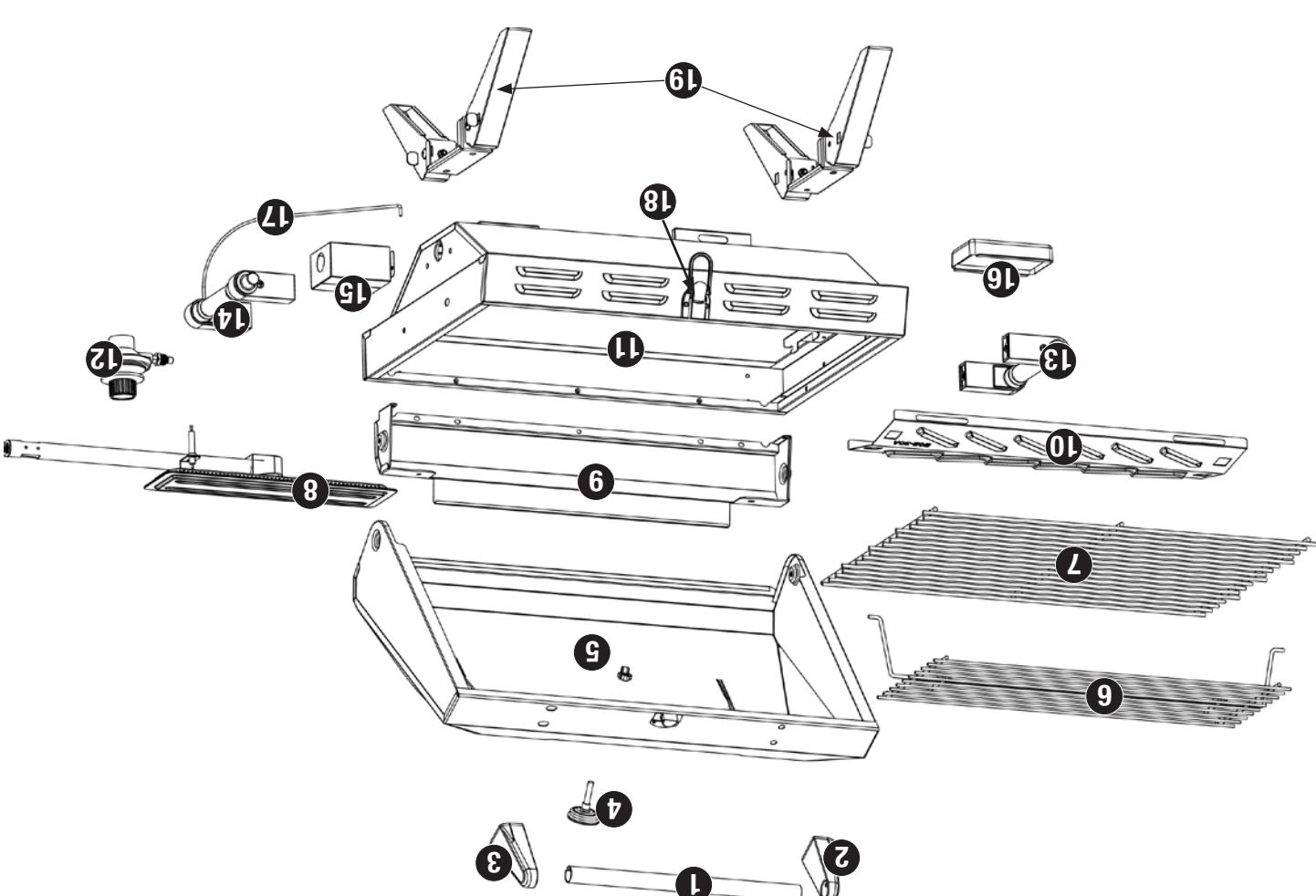
GOLD

Si necesita ayuda llame al 1.800.762.1142. No vuelve al lugar de compra.
Para obtener excelentes recetas y sugerencias, visite recipes.uniflame.com.

Lista de piezas

1	Manija de la tapa	55-07-700	Tapas	55-09-186
2	Soporte izquierdo de la manija de la tapa	55-09-099	Soporte izquierdo de la manija de la tapa	55-09-192
3	manija de la tapa	55-09-099	manija de la tapa	55-09-192
4	Registro de temperatura	55-07-712	Registro de temperatura	55-07-712
5	Tapa	55-09-186	Tapa	55-09-186
6	Rejilla de calefacción	55-09-191	Rejilla de calefacción	55-09-180
7	Parilla de cocción	55-09-180	Parilla de cocción	55-09-180
8	Quemador	55-09-179	Quemador	55-09-179
9	Paneles	55-09-188	Paneles	55-09-188
10	Placa de calor	55-09-183	Placa de calor	55-09-183
11	Cuerpo de la parrilla	55-09-178	Cuerpo de la parrilla	55-09-178
12	Regulador y válvula de control	55-14-986	Regulador y válvula de control	55-14-986
13	Manija izquierda	55-09-185	Manija izquierda	55-09-185
14	Manija derecha	55-09-189	Manija derecha	55-09-189
15	Resguardo contra viento	55-07-717	Resguardo contra viento	55-07-717
16	Bandeja para la grasa	55-09-181	Bandeja para la grasa	55-09-181
17	Alambre del encendedor	55-09-181	Alambre del encendedor	55-09-181
18	Cierre	55-07-728	Cierre	55-07-728
19	Patas (2)	55-07-698	Patas (2)	55-07-698

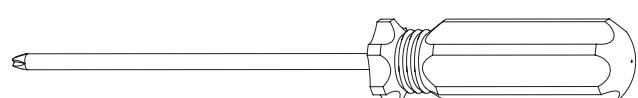
Diagrama de explosión



1 pz

Destornillador en cruz (Phillips) no.2

Herramientas necesarias para el armado (incluidas)



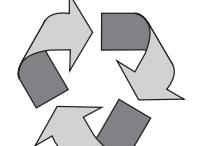
L	Pasador de horquilla	Acero, 01,4 x 30
K	Perno de ojal	Galvanizado, 06 x 15
J	Arandela de cierre	Acero, M6
I	Arandela de cierre	Acero, M5
H	Arandela	Acero, M4
G	Arandela	Acero, M6
F	Arandela	Acero, M5
E	Arandela	Acero, M4
D	Tornillo	Phillips de cabeza abombada, niquelado, M6x12
C	Tornillo	Phillips de cabeza abombada, niquelado, M6x8
B	Tornillo	Phillips de cabeza abombada, niquelado, M5x10
A	Tornillo	Phillips de cabeza abombada, niquelado, M4x8

Elementos de ferretería



(subproducto de la Caja de azúcar respaldado del medio ambiente)

Hecho con 70% de bagazo de caña



congenitas u otros daños reproducitivos. Proposición 65 de California: La combustión del propano crea productos químicos considerados por el Estado de California como causantes de cáncer, malformaciones y deformidades. Combiustibles, ANSI Z223.1/NFPA 54, CAN/CGA-B149.1, Código Nacional para Gas y Gases Naturales. Si no existen códigos locales, use las normas siguientes: Código Nacional para Gas y Gases Naturales.

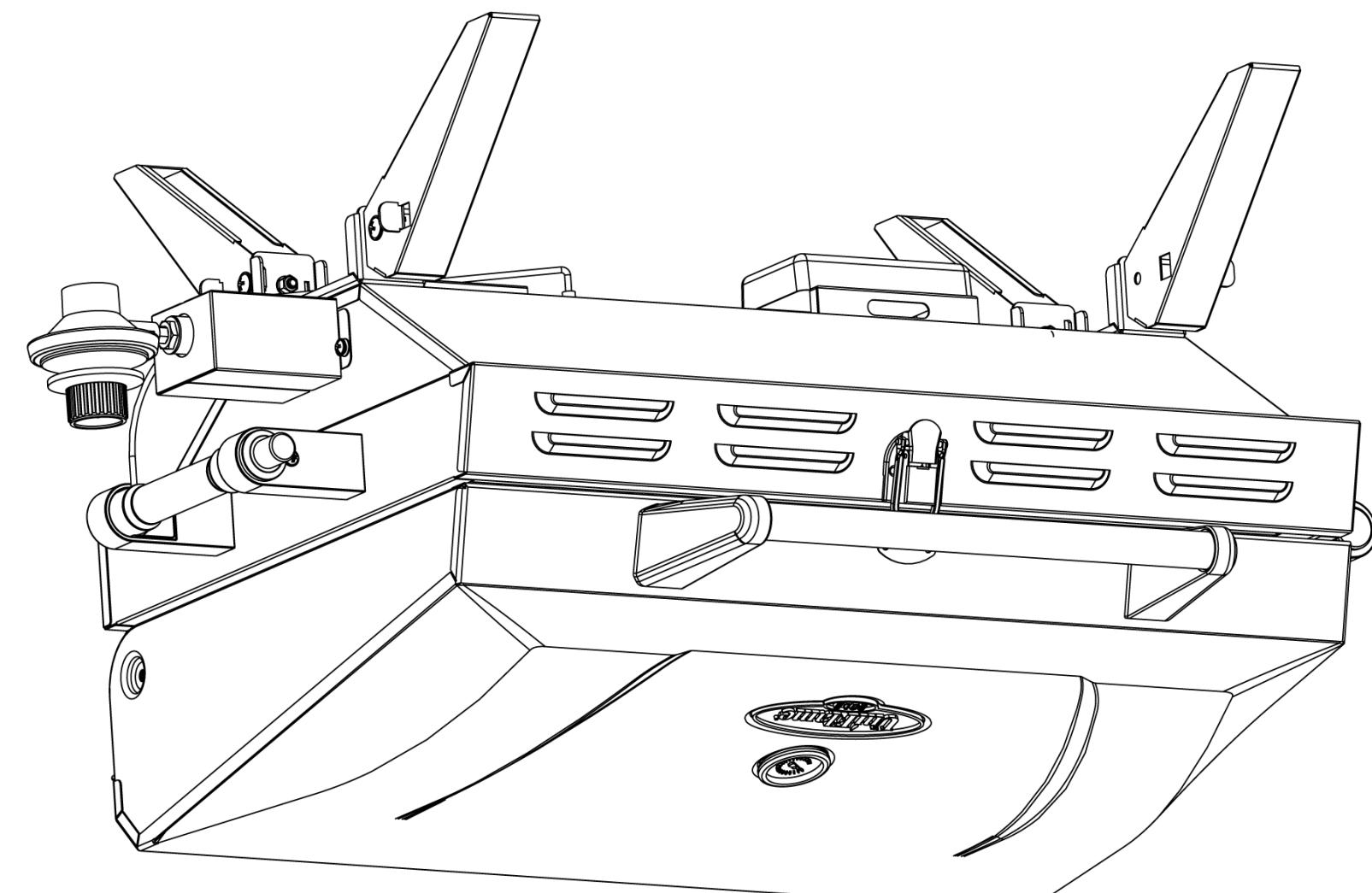
8	Resolución de problemas
7	Garantía limitada
7	Registro del producto
7	Limpieza y cuidado
7	Sugerencias
7	Cocción
7	Apagado
6	Encendido
6	Usos por primera vez
6	Comprobar si hay fugas
6	Instrucciones de operación
4	Instrucciones de armado
3	Dibagma de explosión y elementos de ferretería
2	Salvaguardias importantes

Índice

3. El no seguir estas instrucciones puede causar un incendio o una explosión, con lesiones personales y hasta accidentes mortales.
2. Lea atentamente las instrucciones de instalación, funcionamiento y mantenimiento del equipo antes de instalarlo, ponerlo en marcha o darle servicio.
1. Una instalación, ajuste, alteración, reparación o mantenimiento inadecuados pueden causar lesiones o daños a la propiedad.

ADVERTENCIA

ADVERTENCIA



Modelo no. HBT920W

Parilla de gas propano para exteriores

MANUAL DEL USUARIO

